Weekly Menu

July 10 - 14, 2023

Chef's Selection

Tuesday: Southern Shrimp and Grits
Served with sautéed shrimp, Cajun sausage with our house Creole sauce, and cheese grits

Wednesday: Italian Pasta Toss
Served with your choice of protein and seasonal vegetables sautéed with marinara or creamy Alfredo sauce

Thursday: Sesame Chicken
Served with steak, shrimp, or vegetables with steamed white or brown rice

Homestyle Entrée

Monday: Southern Fried Chicken
Served with baked macaroni and cheese and seasoned collard greens

Tuesday: Fried Center Cut Pork Chops
Served with squash casserole and long green beans

Wednesday: BBQ Chipotle Glazed Salmon
Served with roasted potato wedges and kale/cabbage blend

Thursday: Curried Chicken
Served with basmati rice, plantains, and vegetable medley

Friday: Fresh Fish Fillet
Served with roasted potatoes and coleslaw

Soup of the Day

Monday: House-made Chili and Loaded Potato

Tuesday: Vegetable Beef and Sweet Potato Coconut Curry

Wednesday: Chicken Gumbo and Santa Fe Black Bean

Thursday: Tomato Basil and Clam Chowder

Friday: Italian Wedding and Garden Vegetable

Build Your Own Pizza, Sandwich, or Flatbread

Includes three complimentary toppings. Additional toppings: $0.69 each

Grab & Go Selection

Pre-Packaged Assorted Sandwiches & Salads

International Flavors and Fusion

Tuesday: Taqueria Station
Our house marinated chicken, beef, tofu, or pork served as a taco, burrito, or bowl with rice and beans
(complimentary toppings included)

Wednesday: Taqueria Station
Our house marinated chicken, beef, tofu, or pork served as a taco, burrito, or bowl with rice and beans
(complimentary toppings included)

Thursday: Hog Mountain BBQ
Slow smoked house meats and turkey wings served with potato wedges and coleslaw

Hours of Operation

Breakfast: 7:00a.m. - 10:00a.m.   *Lunch: 11:00a.m. - 1:30p.m.*